

DINNERLY



Lemongrass Beef Tacos with Pickled Cucumber and Carrot



20 minutes



2 Servings

Mexico meets Asia on tonight's menu. Lemongrass beef and pickled veggies wrapped in warm tortillas make for a fast and fabulous fusion number the whole family will love.

WHAT WE SEND

- 2 spring onions
- 1 Lebanese cucumber
- 1 carrot
- 6 flour tortillas ¹
- beef mince
- 1 pack stir-fry paste ¹⁷

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs white vinegar
- 1 tsp sugar
- 2 tsp vegetable oil
- 2 tbs mayonnaise ³

TOOLS

- julienne peeler (optional)
- foil
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 875kcal, Fat 52.5g, Carbs 51.5g, Proteins 46.0g



1. Prep ingredients

Preheat the oven to 180C. Crush or finely chop **2 garlic cloves**. Finely chop **1 spring onion**, then thinly slice the **remaining spring onion**. Thinly slice the **cucumber**. Peel the **carrot**, then shred using a julienne peeler (see Kitchen hack).



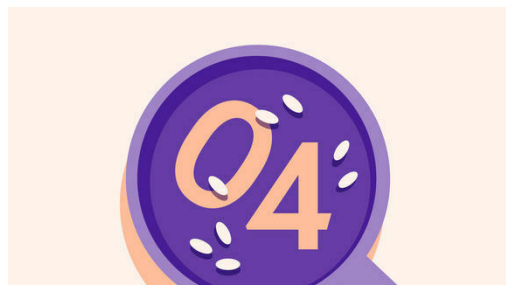
2. Pickle veggies

Put **1½ tbs white vinegar**, **1 tsp sugar** and a **pinch of salt** in a bowl and stir until the sugar dissolves. Add the **cucumber** and **carrot** and stir to combine. Set aside to pickle, tossing occasionally, until needed.



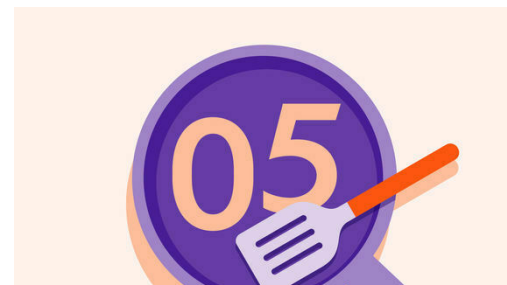
3. Warm tortillas

Enclose the **tortillas** in foil. Put in the oven for 8 mins or until softened and warmed through.



4. Cook lemongrass beef

Meanwhile, heat **2 tsp vegetable oil** in a medium frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **garlic**, **chopped spring onion** and **stir-fry paste** and cook, stirring, for 1 min or until fragrant. Taste, then season with **pepper**. Remove the pan from the heat.



5. Serve up

Drain the **pickled veggies**, reserving the pickling liquid. Spread the **tortillas** with **2 tbs mayonnaise**. Top with the pickled veggies and **lemongrass beef**. Drizzle over a little **reserved pickling liquid**, scatter over the **remaining spring onion** and enjoy!



6. Kitchen hack

If you don't have a julienne peeler, you can peel the carrot into ribbons with a vegetable peeler.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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